

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	13 October 2021								
	DAY	MONTH	YEAR						
Requested by:	Kevin Vargas, Community Media and Constituent Liaison								
1	NAME	Position							
Transmitted by:									
Transmitta e j .	ICE Denver Field Office	e Executive Review Unit							
	NAME	Position							
Were electronic files sent?									
YES ♥	No □								
How many people are curren	ntly being cohorted/q	uarantined due to sickness?							
Number of people currently	cohorted/quarantine	d due to sickness:	0						
FORMAL COUNTS: 2.8	V. A.								
How many people were mos	at recently formally c	ounted in this facility?							
Number of people mo	ost recently formally	counted in the facility: 6	88						
How many people formally	counted in this facili	ty describe themselves as the f	following gender?						
Female: 69									
<i>Male:</i> 619									
Nonbinary: n/a	<u> </u>								
Prefer not to say:	n/a								

How many people formally counted in this	facility describe themselves as tra	insgender? OVGRESS
Number of people that describe then	mselves as transgender: 2	
How many people have been brought into t	the facility this week?	
Number of people brought into the j	facility this week: 141	
How many people have left the facility this	week?	
Number of people who left the facili	ity this week: 91	
How many people and where did those who	o left the facility go?	
Released into community: unkno	own	
Formally removed from the United	States: unknown	
Moved to other facility: unknow	vn	
Other: unknow	vn	
How many people are currently being hous	ed in the Annex?	
Number of people who are being ho	oused in the Annex: 276	
Female: 69		
Male: 204		
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to	date since March 30, 2020:
Individuals Housed in CEO Easilite.		
Individuals Housed in GEO Facility:	0	647
Inaiviauais Housea in GEO Facility: ICE Detainees:	0	475
·		
ICE Detainees:	0	475
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECEIVED:	0 0	2
ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing	0 0 0 Checklists	2
ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received M	0 0 0 Checklists Not Received □	2
ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing	0 0 0 Checklists Not Received □	2
ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received Daily Foods Production Service Received	0 0 0 Checklists NOT RECEIVED □ cords	2
ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received ☑ Daily Foods Production Service Received ☑ Temperature Logs Received ☑	0 0 0 Checklists NOT RECEIVED □ cords	2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECEIVED: Daily Kitchen Opening and Closing RECEIVED ☑ Daily Foods Production Service Rec RECEIVED ☑ Temperature Logs RECEIVED ☑ Law and Leisure Library Logs	0 0 0 Checklists Not Received □ cords Not Received □	2
ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received ☑ Daily Foods Production Service Received ☑ Temperature Logs Received ☑	0 0 Checklists NOT RECEIVED □ cords NOT RECEIVED □	2

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on October 11, 2021. All population numbers current as of October 18, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of October 14, 2021.

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 8 LPNs*
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

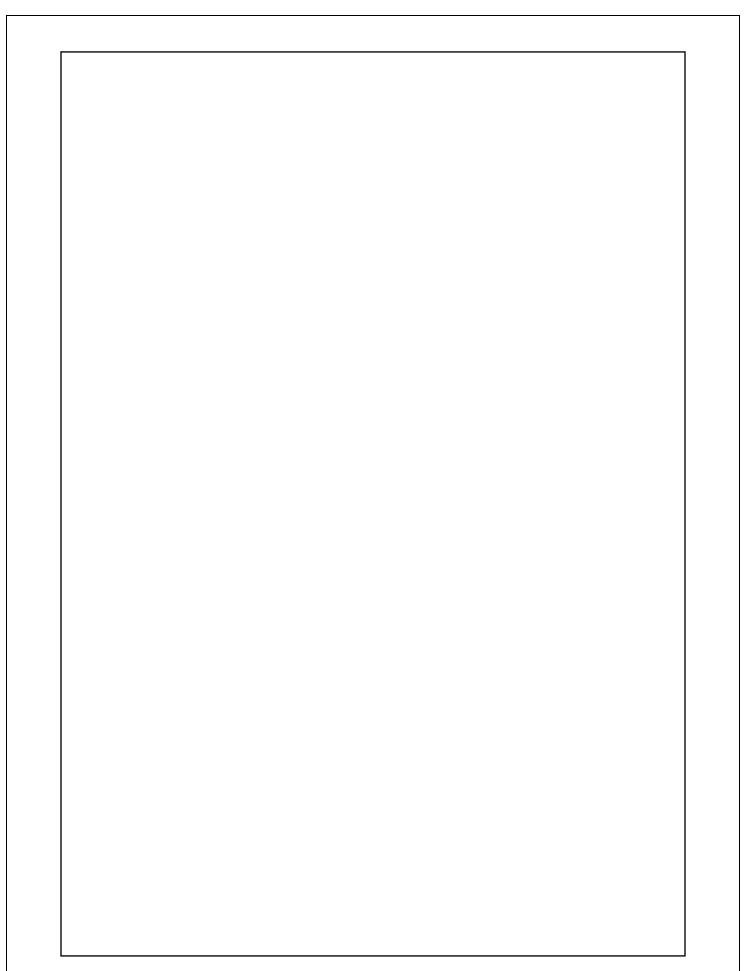
Logs provided for October 4, 2021- October 10, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to twelve detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported zero (0) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of October 18, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of October 18, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 4 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
WONDAY	Oatmeal	Chicken Fajitas	Beef Patty on Bun
	Scrambled Eggs	Grilled Peppers & Onions	Hash Browns
	Potatoes	Rice	Colesiaw
	Jelly or Salsa	Pinto Beans	Shredded Lettuce
	Biscuit or Tortillas	Tortillas	Onion
	Margarine	Lemon Cake	Ketchup
	Sugar	Fortified Sugar Free Tea	Salad Dressing
	Coffee		Fortified Sugar Free Beverage
	Milk 2 %		
TUESDAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
	Pancakes	Cream Gravy	Beans
	Syrup	Rice	Peas and Carrots
	Turkey Ham	Green Beans	Green Salad/ Dressing
	Margarine	Dinner Roll	Dinner Roll
	Sugar	Margarine	Margarine
	Coffee	Fortified Sugar Free Tea	Spice Cake
	Milk 2 %		Fortified Sugar Free Beverage
VEDNESDAY	Farina	Taco Casserole	Chicken Leg Quarter
	Eggs	Rice	Potatoes Augratin
	Cream Gravy	Pinto Beans	Mixed Vegetables
	Blscuit/Margarine	Salsa	Beans
	Sugar	Green Salad w/ Dressing	Dinner Roll / Margarine
	Coffee	Cornbread/Margarine	Bread Pudding
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Oatmeal .	Fideo w/ Meat Sauce	Turkey Bologna
	Turkey Ham	Com	Beans
	Coffee Cake	Green Beans	Macaroni Salad
	Fruit	Green Salad w/ Dressing	Lettuce / Onion
	Margarine	Roll	Salad Dressing
	Sugar	Margarine	Sub Roll
	Coffee	Fortified Sugar Free Tea	Fruit
	Milk 2 %		Fortified Sugar Free Tea
RIDAY	Dry Cereal	Chicken Nuggets	Turkey Hot Dogs / Buns
	French Toast	Rice	Chili
	Syrup	Mixed Vegetables	Beans
	Breakfast Sausage	Pinto Beans	Potato Salad
	Margarine	Roll	Colesiaw
	Sugar	Margarine	Onion
	Coffee	Fortified Sugar Free Tea	Mustard
	Milk 2%		Fruit Cobbler
			Fortified Sugar Free Beverage
ATURDAY	Oatmeal	Tamale Pie	Chicken Stir Fry
	Scrambled Eggs	Rice	Rice
	Breakfast Sausage	Beans	Carrots
	Jelly	Cole Slaw	Bread
	Biscuits	Combread w/ Margarine	Margarine
	Margarine	Pineapple Cake	Yellow Cake
	Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Coffee	U	
	Milk 2 %		
UNDAY	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Eggs wi Breakfast Sausage	Potato Salad	Spanish Rice
	Grilled Potatoes	Colesiaw	Pinto Beans
	Salsa	Lettuce	
	Saisa Tortillas	Conion	Salsa
			Salad/ Dressing
	Sugar	Mustard / Mayo	Combread
	Coffee Milk 2%	Bread Brownie	Margarine
			Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







OPENING and CLOSING CHECKLIST

Date: 10/10/1021				Time	: 0465 AN	1 Time	18	101	PM
Shift Checklist	A	M	Pl	M		Comments			
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X		k					
no skin infections		X		7					
no diarrhea		ľΧ.		4					
Kitchen is in good general appearance		X		4					
All kitchen equipment operational & clean		$^{\prime}$		4					
All tools and sharps inventoried		X		¥					
All areas secure, lights out, exits locked				Ý					
DISH MACHINE		Temp	eratui	re	Wash 150+	Rinse 18	0 +		
Temperature according to manufacturer's specifications			Break	fast	151	175	2		
and chemical agent used in Final Rinse			Lun	ch	153	187			
	Dinner				153	186			
POT and PAN SINK		Temp	eratui	re	Wash 110 °F+	Rinse 110 °F+		200 1	pm
Final Rinse Temps determined by chemical agent used			Break	fast	110	109			OPPN
			Lune	ch	111	111		200	ggh
			Dinn	er	161	(1)		200	Pan
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 40 °F	-
Record temperatures, Freezer and Walk-ins				AM	10-7	39.1	~	97	
Record temperatures, Freezer and Walk-ins				PM	-61	38.5	339	.4	
DRY STORAGE	Temp	eratur	e 45-	80 °F	Spice Room	Store Rm		-	
Record temperatures Dry Storage Areas				AM	70	71			
Record temperatures, Dry Storage Areas	PM			68	68				
Water Temps & Handwash Areas	AN		PN						
	105-12	0 °F	105-12	20 °F					
Λ	110	/	12	17					
//		/			1.				

FOOD SERVICE MANAGER

10-11,2021

DATE

rev 02/2020 mps





OPENING and CLOSING CHECKLIST

Date: 16 8 wn			T ==		: 0400 AN		1//) PM	
Shift Checklist	A.		Pl	· -		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X	S. A. S.						
Workers reported to work, no open sores		X		¥					
no skin infections		\mathcal{A}		4					
no diarrhea		X		4					
Kitchen is in good general appearance	=	\times		4					
All kitchen equipment operational & clean		X		¥					
All tools and sharps inventoried		X		V					
All areas secure, lights out, exits locked	Super)	1		V	<u> </u>				
DISH MACHINE	,	Гетр	eratui	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast		151	184	2				
and chemical agent used in Final Rinse	Lunch		152	180					
			Dinn	er	155	185	-		
POT and PAN SINK	-	Гетр	eratur	·e	Wash 110 °F+	Rinse 110	°F+ 20	200 ppm	
Final Rinse Temps determined by chemical agent used			Break	fast	111	1/12	2	Zolpa	
			Lunc	ch	120	120	2	madago	
			Dinn	er	1/2	1/1		100 Pm	
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Walk-in	2	
		шр•-			or below	35-40°F	35-40°		
Record temperatures, Freezer and Walk-ins				AM	-6	344	38.	.)	
Record temperatures, Freezer and Walk-ins				PM	-7.2	38.3	38.	<u> </u>	
DRY STORAGE	Tempe	eratur	e 45-8	80 °F	Spice Room	Store Rm	0		
Record temperatures Dry Storage Areas				AM	67	68			
Record temperatures, Dry Storage Areas				PM	63	63			
Water Temps & Handwash Areas	AM		PN						
	105-120) F	105-12	20 °F					
	///		101	IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII				1	

Dough	10/951	She
Signature, Cook Supervisor (AM)	DATE	Signature, Cook Supervisor (PM)
- CHh	10/11/2011	
FOOD SERVICE MANAGER	DATE	





OPENING and CLOSING CHECKLIST

Date: 10/8/21				Time	:0245AN	M Time	e: / 🤈	33D I	PM
Shift Checklist	A	M	Pl	M		Commo	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		/		10.08					
Workers reported to work, no open sores		/		V					
no skin infections		V		سا					
no diarrhea		V		<u>ر</u>					
Kitchen is in good general appearance		/		~					
All kitchen equipment operational & clean		/		/					
All tools and sharps inventoried		1		/					
All areas secure, lights out, exits locked	BOOK!	N X		1					
DISH MACHINE		Temp	eratur	*e	Wash 150+	Rinse 18	3U+		
Temperature according to manufacturer's specifications			Break		152	181	, ,		
and chemical agent used in Final Rinse	Lunch				155	183		-	
	Dinner		155	185					
POT and PAN SINK	,	Temp	eratur		Wash 110 °F+	Rinse 110 °F+		200 ppm	
Final Rinse Temps determined by chemical agent used			Break		128			200 ppm	
			Lunc		130	129		200	gan
			Dinn		122	1 21		200	epm
				CI	120	131		200	PM
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	.17
Record temperatures, Freezer and Walk-ins				AM	- 3	37.4). 3	
Record temperatures, Freezer and Walk-ins				PM	0	219	70	ر.ر	
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas	Tempe	vi attai		AM	6 8	68			
Record temperatures, Dry Storage Areas				PM	68	62			
				1 171	6 0	- 0			
Water Temps & Handwash Areas	AM		PM	A .					
a.c. 1 cmps & Handwash Al cas	105-120		ги 105-12						
	103-120		1/1	.U I					
	100		4						

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 10-7-21 Time: 0315 AM Time: 1317 PM Shift Checklist AM Comments No Yes No Yes All areas secure, no evidence of theft X X Workers reported to work, no open sores X no skin infections $\overline{\chi}$ no diarrhea $\overline{\mathsf{V}}$ Kitchen is in good general appearance $\overline{\mathsf{X}}$ All kitchen equipment operational & clean All tools and sharps inventoried $\overline{\times}$ All areas secure, lights out, exits locked **DISH MACHINE** Temperature Wash 150+ Rinse 180+ Temperature according to manufacturer's specifications 153 Breakfast 181 and chemical agent used in Final Rinse Lunch 184 Dinner 185 Wash 110 °F+ Rinse 110 °F+ **POT and PAN SINK** Temperature 200 ppm Final Rinse Temps determined by chemical agent used Breakfast 118 112 Lunch 116 118 Dinner 113 116 Freezer 0°F FREEZER and WALK-IN Walk-in Walk-in 2 **Temperature** or below 35-40 °F 35-40 °F Record temperatures, Freezer and Walk-ins 38.1 -9.3 AM Record temperatures, Freezer and Walk-ins 39.1 PM -21 DRY STORAGE Temperature 45-80 °F Spice Room Store Rm Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM

AM

105-120 °F

120

PM

105-120 °F

111

Signature, Cook Supervisor (AM)	10-7-21 DATE
FOOD SERVICE MANAGER	DATE

Water Temps & Handwash Areas





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	P	Time M	Comments				
	No	Yes	No	Yes		COMMI	DITED		
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores				/					
no skin infections				/					
no diarrhea				/					
Kitchen is in good general appearance				/					
All kitchen equipment operational & clean				/					-
All tools and sharps inventoried				/					
All areas secure, lights out, exits locked				/					
DISH MACHINE	7	Гетр	eratui	e e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break		153	180			
and chemical agent used in Final Rinse			Lune	ch	157	184			
	Dinner				1.56	186			
POT and PAN SINK	J	empe	eratur	e	Wash 110 °F+	Rinse 110 °F+		200 1	nm
Final Rinse Temps determined by chemical agent used			Break		114	118			-
			Lunc		116	120		200	ppm
			Dinn		ille	126		200	ppm
FREEZER and WALK-IN	То	mper	aturo		Freezer 0°F	Walk-in		200 lk-in 2	PPM
	16	mpera	ature		or below	35-40 °F		ik-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-8.4	36.7	30		
Record temperatures, Freezer and Walk-ins				PM	-7.3	38.4	30	1.0	
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm		1	
Record temperatures Dry Storage Areas	AM			GA	68				
Record temperatures, Dry Storage Areas	PM		63	68					
Water Temps & Handwash Areas	AM		PN	1					
	105-120	°F 1	05-12	0 °F					
	120		1/1			1			

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

DATE





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 0-5-2 Shift Checklist	AM	T F	M	:03 S AI	Comm	- B5-	-	
SIAIT CHARLES	·	es No	Yes		Commi	CIIts		
All areas secure, no evidence of theft) X							
Workers reported to work, no open sores	X	_	×					
no skin infections	X	_	1					
no diarrhea	\ \ \ \ \ \ \		X					
Kitchen is in good general appearance		(×					
All kitchen equipment operational & clean	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		X					
All tools and sharps inventoried		(X					
All areas secure, lights out, exits locked	BATHEN		X					
DISH MACHINE	Ten	nperatu	re	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications		Breal		153	181			
and chemical agent used in Final Rinse		Lur	nch		184			
		Din	ner	120	LKC			
POT and PAN SINK	Ten	peratu	re	Wash 110 °F+	Rinse 110		200 J	opm
Final Rinse Temps determined by chemical agent used		Breal		114	118		200	
		Lur	nch	114	120		2000	Son
		Din	ner	112	117		200	ppn
FREEZER and WALK-IN	Temr	erature		Freezer 0°F	Walk-in	Wal	k-in 2	Ť
	Tomp			or below	35-40 °F	10	40 °F	
Record temperatures, Freezer and Walk-ins			AM	-80	37.9	30	1.0	
Record temperatures, Freezer and Walk-ins			PM	-7.4	36.4	38	3	
DRY STORAGE	Temperat	ure 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas	AM			65	68			
Record temperatures, Dry Storage Areas			PM	68	68			
Water Towns & Handwash Ange	AM	P	M					
Water Temps & Handwash Areas		105 4	20.00			1		
water 1 cmps & Handwash Areas	105-120 °F	105-1						

Signature, Cook Supervisor (AM)

DAT

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	AM		Pl		:0300 AM	M Time		
Shift Checkinst	No	Yes	No	Yes	1	Commi	ints	
All areas secure, no evidence of theft	140	✓ ×		103				
Workers reported to work, no open sores		./		1/				
no skin infections		V		1				
no diarrhea		1						
Kitchen is in good general appearance				1				
All kitchen equipment operational & clean		1		1				
All tools and sharps inventoried		V		1				
All areas secure, lights out, exits locked	W. 182	Beer		/				
DISH MACHINE	,	Temp	eratur	e	Wash 150+	Rinse 18	20+	
Temperature according to manufacturer's specifications			Break		152	181		
and chemical agent used in Final Rinse	Lunch				156	184		
	Dinner				156	1000		
POT and PAN SINK	r	Тетр	eratur	e	Wash 110 °F+	Rinse 110	°F+ 20	00 ppm
Final Rinse Temps determined by chemical agent used			Break		128	129	-	Oppm
			Lunc	h	118	125	14754	ODDM
			Dinn		115	112		11
FREEZER and WALK-IN	To	mper	otuvo		Freezer 0°F	Walk-in	Walk-in	pppu
	10	mper	atuit		or below	35-40 °F	35-40 °	
Record temperatures, Freezer and Walk-ins				AM	-5-8	38.7	39.	
Record temperatures, Freezer and Walk-ins				PM	-62	37.1	38.1	
DRY STORAGE	Tempe	eratur	e 45-8	80 °F	Spice Room	Store Rm	001	
Record temperatures Dry Storage Areas	AM				69	68		
Record temperatures, Dry Storage Areas				PM	69	70		
Water Temps & Handwash Areas	AM		PM	1				
	105-120	0 °F 3	105-12		1			
	115	.)				

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	67.52 68.62 69.80 70.11
B-1 B-2 B-3 B-4	69.71 70.31 68.42 69.71
C-1 C-2 C-3 C-4	69.21 69.01 66.71 67.91
E-1 E-2	65.30 69.52
D-1	72.31
ISOLATION	
PATIENT ROOM	66.51
INTAKE/RECEIVING Tank Temp S-12 Present Value	71.91 71.48
BOILER-3 Universal Input[1]	106.53
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	169.98



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Tuesday, Oct. 12, 2021

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	70.1	104.2		
South-B	71,0	104.1		
South-C	72.1	1cy.1		
South-D	70.5	104.1 0110pred 104.2		
South-E	71.1			
South-F	70.3	104,2		
South-G	72.2	104.1		
South-L	69.5	104,2		
South-M	Unaccupi,	ed		
South-N	69.9	104.1		
South-X	68.5	104.2		
South-Y	69.0	104.1		
South-Z	68,0	104.1		
South SMU	69.9	104.9		
South SMU Shower 3				N/A
MED ISO- Room 1	70.1	104.1	N/A	N/A
MED ISO- Room 2	701	104.1	N/A	N/A
MED ISO- Room 3	7011	104.1	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:	San Hansa	SIGN:	

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer